

Tasty Almond Things

12 Whole Graham Crackers = (24) single

2 cubes real butter

1/2 cup sugar

Package of sliced almonds

Using a cookie sheet ..Place aluminum foil on the pan and press down a little around the edges...place the 12 Graham Crackers snugly inside the foil area...then turn the foil up around the graham crackers to hold in the mixture you will be pouring on top....The pan will be too large to hold the 12 graham crackers so that is why we use the aluminum foil inside the pan...

On the stove on (medium) melt 2 cubes
real butter and 1/2 cup sugar
and bring to a boil...Once boil begins
boil for a full 2 minutes on medium
and then remove from heat a pour slowly
and evenly over the graham crackers..
Once you have completed this process then
sprinkle the sliced almonds on top
of all the graham crackers spreading evenly
as well...

Bake on 350 for 15 minutes

When completely cooled remove from the
aluminum foil making sure you
peeled it off the back as well...then either
cut in triangles or break up into peices.

yummy